

HOURS

Monday – Thursday | 8 AM – 9 PM
Kitchen Closes at 9 PM

Friday & Saturday | 8 AM - 10:30 AM,
11 AM – 10 PM
Kitchen Closes at 10 PM

Sunday | 8 AM - 8PM
Kitchen Closes at 8 PM



THERYDERHOTEL.COM

[@THERYDERHOTEL](https://www.instagram.com/THERYDERHOTEL)

IN-ROOM DINING AT THE RYDER HOTEL



BREAKFAST

2 EGGS ANY STYLE* 20
2 storey farm eggs any style, sausage or bacon and a side of potatoes

SAUSAGE EGG BURRITO 20
storey farm eggs, cheese, potatos, sausage, tomato, side of ranchero sauce

TRES LECHEs FRENCH TOAST 18
sourdough bread, seasonal fruit, side of 3 leches sauce and whip cream

AVOCADO TOAST* 20
grilled ciabatta bread, oaxaca cheese crust, avocado, lemon, onion, cilantro, arugula. red radish, poached egg and extra virgin oil
- Add extra egg + 3

CHICKEN & WAFFLE 19
belgian style waffle, fried chicken, hot honey butter

OVERNIGHT OATS 15
coconut milk, local honey, pistachio granola & dried blueberries

SIDES

FRESH BAKED PASTRIES 7
MAPLE SAUSAGE 7
SMOKED BACON 7
POTATOES 6
FRUIT 7

COFFEE/TEA

COFFEE 4.00
Coffee by Second State

TEA 5.00

JUICES

ORANGE 5
GRAPEFRUIT 5

COCKTAILS

- available after 10am -

MIMOSA 14
Orange Juice, Bubbles

MICHELADA 14
Munkle pils, House Bloody Mix

ALL DAY EATS

YUCCA FRIES 13
Paprika, cilantro aioli & salmorra

CHICKEN CROQUETTES* 16
pulled chicken, bechamel

MOJO WINGS 19
sour orange & adobo rub

PAN CON TOMATE 14
olive oil marinated tomato, grilled bread
+\$5 manchego cheese
+\$6 chorizo

SMASHED AVOCADO 18
tortilla chips

CUBAN SANDWICH 21
roasted pork, brown sugar ham, swiss cheese, dijon, pickles, cuban bread + yucca fries

DOUBLE CHEESEBURGER 25
two patties, american cheese, garlic aioli, caramelized onion, lettuce, pickles + yucca fries

BEET & STRAWBERRY ENDIVE CUPS 17
goat cheese, pepita crumble, balsamic vinaigrette

GRILLED PORK CHOP 28
Marinated pork, sweet plantains, pigeon pea rice, citrus pickled red onion

GRILLED BEEF BAVETTE* 39
Yellow Whipped potato, smoked chimichurri, baby bok choy

CHOCOFLAN 15
flan, chocolate cake, caramel sauce

CARIBBEAN SALAD 17
Pineapple, jicama, citrus vinaigrette, watermelon radish, mint, baby kale & bitter lettuce
+\$7 mojo chicken
+\$8 poached shrimp
+\$13 marinated steak

ROASTED HALF CHICKEN* 31
Tamarind glaze, crispy potatoes, aji sauce with avocado salad

COASTAL CATCH* 35
Corn puree, spring peas, leek veloute, jalapeño oil

COCONUT CUSTARD 15
berries, orange, toasted coconut

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

SEE HOURS ON THE BACK